



### Green Match Challenge Update:

Donations have been coming in to help **Make the All Seasons Barn GREEN!** Thank you to all who have contributed so far.

We've reached **\$17,812** so far and have 24 days to go to reach \$75,000. Until June 21st, your donation will be doubled to help support a sustainable future for the Farm. [Donate today](#) to make twice the impact!

[Learn more about the project details and the Match Challenge here.](#)

#### Volunteer Opportunities

Stay tuned for volunteer sign-ups for Family Farm Night (starting June 13th!)



#### Volunteering at WLF

Interested in volunteering?  
[Click here](#) to learn more about the types of opportunities available and how to sign-up!

#### Sustainability Tips



There are so many

#### Farmers' Markets + SNAP



It's an exciting week - It's the first Farmers' Market of the season. The Lexington Farmers' Market started on Tuesday and will run from 2-6:30pm each Tuesday through October. The Winchester Market opens on June 8th, and will run each Saturday from 9:30 - 1:30.

We also have an exciting announcement. We have been authorized to accept SNAP/EBT cards at our Farm Stand. Which means more good, fresh, food available to all!

little things that we can all start to work into our daily lives to create big, positive change.

We wanted to share some suggestions and ideas that we've been trying out ourselves. Check out this section weekly for sustainability tips.

**TIP: Speak for the Trees!**

After listening to Bill Moomaw's presentation during last week's speaker series, it was very apparent that one of the most important things we can do to help with the uptake of CO2 from the atmosphere is to preserve the biggest and oldest trees from being cut down. Trees are extremely effective CO2 sequester-ers and the more we let them do their job, the better we'll be off for it.

One statistic that was surprising was that "the largest one percent of trees in mature and older forests comprised 50 percent of forest biomass worldwide." Lutz 2018 and that the rate at which trees actually sequester carbon increases as they get older - so one big old tree does more sequestering than 5-10 new and growing ones. Not something that I expected!

So do your best to help preserve our oldest trees! Try avoiding cutting them down on your own property, and advocate for protecting our forests and oldest trees in the neighborhood. Support bills like [this one!](#)

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Share your own tips!  
Send them along to [kkneeland@wlfarm.org](mailto:kkneeland@wlfarm.org)

**Farm Blog**



**[Sustainability and the All Seasons Barn](#)**

Read our latest blog post by volunteer, Betsy Block, about the sustainability features of the All Seasons Barn and the process behind designing and making a "Green" building.

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**We Welcome SNAP EBT Customers**



And speaking of the importance of the SNAP program and making sure healthy food is more accessible, we're really excited to hear that the Winchester Farmers' Market has

created a fund in honor of long-time volunteer Anna LaViolette in order to double SNAP dollars. Stay tuned, we'll have more info on how to contribute to this worthy cause soon!

**Speaker Series Continues June 5th!**

We're jumping right in to our next speaker session. Wednesday, June 5th at 7:30PM in the 1827 Barn, Diana Rodgers presents:

***Sacred Cow: The Nutritional, Environmental and Ethical Case for Better Meat***

Red meat is vilified as unhealthy and unsustainable while the plant-based diet is seen as ideal. But is there more to the story? Could there be nuance to this conversation that's not being discussed? Does eating beef really cause diabetes and will grazing animals destroy the planet? Diana Rodgers, an author, podcast host ([The Sustainable Dish](#)) and dietitian living on a working organic farm, will review the evidence against red meat and illustrate why raising animals for meat is not only healthy, but can be beneficial for the environment.



[Read more and RSVP here.](#)

**Youth Programs**



Do you know about our NEW Education Programs at the farm this summer?

**ADVENTURES IN GROWING**-a summer program for Middle Schoolers and a **TEEN FARMER PROGRAM** for High School students.

Check out our [2019 Youth Programs](#) page on our website or email [FarmEd@WLFarm.org](mailto:FarmEd@WLFarm.org) to learn more.

**UPDATE:** We also still have a few spots available in our **Preschool-5th grade summer programs.**

## [The All Seasons Barn Project](#)

We are currently raising money to build a year-round facility at the Farm called the All Seasons Barn. Building this multi-purpose barn is a crucial step in ensuring the future of Wright-Locke Farm. The All Seasons Barn will allow us to operate all year-long and will expand and enhance our popular programming.

### [DONATE HERE](#)

You can donate online or send a check to the Wright-Locke Land Trust at P.O. Box 813, Winchester, MA 01890

## Farm Reel



Our Barn was FULL for last week's speaker session with Bill Moomaw.



It was such an honor to have Bill Moomaw present in the Barn. We had an engaged and curious audience which led to some great discussion afterwards!

Catch our [next speaker session](#) Wednesday, June 5th.



Spring veggies in the Farm Stand. First radishes, kale, green garlic, and rhubarb of the season!

## Farm Stand Highlight



We got a new batch of Carlisle raw spring blossom honey delivered to the Farm Stand. This seasonal variety is light in color with a very delicate honey flavor. This honey is from the early spring blossoms of fruit trees and spring flowers. Come by the Farm Stand soon to restock and taste this great treat from local honey bees.

Our current hours are:

**Tuesday - Friday 10 - 6. Saturday 10 - 2.**

You can reach our Farm Stand Manager, Sergio Sotelo, for questions and suggestions at [farmstand@wlfarm.org](mailto:farmstand@wlfarm.org).

## Upcoming Workshops & Events



### **Sunset Yoga - Tuesday, June 11th, 7-8PM**

Savor the beauty of the Spring with seasonal yoga classes in the historic barn at Wright-Locke Farm. Bring your mat and yourself and soak in the serene setting of the farm! Cost: \$10 pre-registered, \$12 walk-in.

[Register Here.](#)

### **Family Farm Nights Return! Thursday, June 13th, 6-7pm**

Our free [family concert series](#) is back! Desperate Measures, will kick off the Thursday night series. You bring the picnic. We'll have a cash bar for the adults, and popsicles, popcorn, and other goodies for sale in our farm stand. Bring a blanket or some lawn chairs and settle back to enjoy the show!

### **Spoon Carving - Saturday, June 15th, 9am-12pm**

Join Alyssa Pitman from Spire Woodshop and learn how to carve a spoon from fresh cut wood. Each student will walk away with their very own spoon as well as receive sand paper and a food safe oil/beeswax blend for finishing. Cost: \$70.

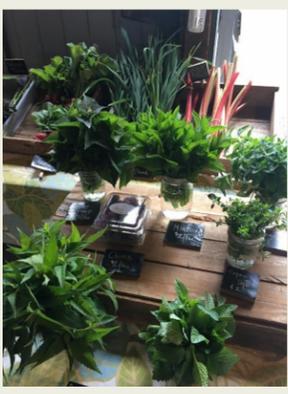
[Register Here.](#)

### **Summer Solstice Cocktail Party - Friday June 21st**

[Click here for more info and to buy tickets](#)

For more upcoming workshops, [visit our website.](#)

## Support your Farm



Something smells amazing in here! We've got herbs a'plenty - thyme, oregano, mint, bergamot, chives, lemon balm



Here's the Farm's celebratory skit for former Board President, Sally Quinn during the Citizen of the Year award banquet. Look what kooky things happen when we put our creative heads together. Thanks to everyone who participated and made it such a special night!